



DINNER

RAW BAR

Oysters - Rotating Local Variety* • lemon, cocktail sauce • 3.50/ea

Shrimp Cocktail • lemon, cocktail sauce • 4/ea

Scallop Crudo* • buttermilk, sorrel, apple • 14

Tuna Carpaccio* • caper, castelvetro olive, shallot, dill • 16

SNACKS

Roasted Squash Salad • pear, narragansett creamery feta, pepita • 10

Chickpea Polenta • wild mushroom, dried blueberry, mystic cheese, pine bud syrup • 9

Pt. Judith Squid Spiedini • n'duja aioli, furikake • 15

Narragansett Creamery Burrata • black mission fig, walnut dukkah, spiced honey • 12

N'duja Suppli • fontina, rancho meladuco date, carrot • 12

Ricotta Frittelle • honey, truffle, parm • 12

Beef Tartare* • wagyu beef, maine sea urchin, cauliflower, crispy shallot • 18

The Scotch Meatball • tomato, egg, salumi • 12

PASTAS

Bucatini • jonah crab, fioretto cauliflower, lemon, sicilian olive oil • 29

Beet Ravioli • poppy seed, lemon, ginger, mish-mish • 26

Ricotta Gnudi • heirloom squash, brown butter, black truffle • 28

Prosciutto Agnolotti • heirloom white bean, oregano, tomato agrodolce • 27

Sopresini • wild harmony farm pork sausage, ri mushroom, miso-black garlic butter, lemon • 29

PLATES

Beet Salad • honeycrisp apple, sumac yogurt, nut & seed cracker • 16

Caesar of the Season • brussels sprout, breadcrumb, parm • 15

Local Fish • green crab bagna cauda, romanesco, cipollini onion in saor, ritz crumb • 30

Hopkins Southdowns Lamb Merguez • brussels sprout, sweet potato labne, harissa • 29

Duck Leg Confit • japanese turnip, spigariello kale, huckleberry conserva, duck jus • 32

Beef Short Rib • swiss chard, sunchoke, hazelnut • 29

FREESTYLE TASTING MENU

Shared Dining Experience • \$55 pp

*This item is raw or partially cooked and can increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked.

Please inform your server if you have any allergies

FEATURED AMARI & APERITIVI

Montenegro • a soft, citrus-forward amaro from Bologna with notes of orange peel, dried flowers, and gentle baking spice

- **Rocks/Neat** • 14
- **Spritz** • montenegro, prosecco, soda water • 15
- **Paper Plane** • montenegro, bourbon, stellare, lemon • 16

Rucolino • an arugula-derived amaro from the island of Ischia, rich and dark with citrus, cedar and caramel

- **Rocks/Neat** • 15
- **Black Manhattan** • bourbon, rucolino, bitters • 17
- **A Farewell to Arms** • rucolino, velvet falernum, lime • 16

Faccia Brutto Centerbe • Brooklyn-made, vibrantly green herbal liqueur, locally made response to Chartreuse Verte

- **Rocks/Neat** • 13
- **Last Word** • gin, maraschino, centerbe, lime • 15
- **Bijou** • gin, centerbe, carpano antica • 17

THE DRY COLLECTION • 11

The Toe of the Boot • bergamot, thyme, local cardamom-ginger beer
a spirit-free mule inspired by the Calabrian soft-drink Chinotto

Twelve Grapes at Midnight • white grape, malted-juniper, lemon
a nod to some of our favorite white wines and the alpine herbs and spices from Italy's north

HOUSE COCKTAILS

Simplify, Simplify • barrel-aged gin, concord grape, carpano antica, lemon, pink bubbles • 17

Chai-Oh-My • mezcal, chai tea, cocchi rosa, maple • 17

Evil Eye Necklace • pisco, liqueur strega, cynar • 17

From Here to Eternity • rum, pineapple shrub, amaro rabarbaro, basil eau de vie • 17

DRAFT

RI Ragged Island Tiny Truck **IPA** • 8

MA Greater Good **Rotating Variety** • 8

RI Whalers Rise **APA** • 7

RI Buttonwoods **Pilsner** • 7

RI Tilted Barn **Rotating Variety** • 8

NY 1911 Honeycrisp **Hard Cider** • 8

CANS & BOTTLES

CT Athletic Brewing Run Wild **n/a IPA** • 7

MX Corona Extra • 6

WI Miller Lite • 6

ITL Peroni Nastro Azzurro • 6